



**ALBAYAN: "NATIONAL WITH WORLDWIDE HORIZONS"**

إنها البيان. "الوطنية بآفاق عالمية"

# RAMADAN KAREEM!

## رمضان كريم!

# 06 MAY 2021

BAHRAIN BAYAN  
SCHOOL'S WEEKLY



# BAYAN SCHOOL NEWS

## HUAWEI IDEAHUB LAUNCH



The Chairperson of the Bahrain Bayan School, the Academic Director and School Principals, welcomed Mr. Hongyu Cao, CEO of Huawei, and Mr. Rashid Al Bassam, Enterprise Account Manager at Huawei and Bayan Alumni Class of 2013, as they launched the HUAWEI IdeaHub. The IdeaHub is a smart office productivity tool which bundles intelligent writing, HD video conferencing and wireless sharing.

Thank you to Mr. Hongyu Cao, Mr. Rashid Al Bassam and HUAWEI.

# GENERAL NEWS IN BAHRAIN



All incoming passengers arriving to the Kingdom of Bahrain from:

-  The Republic of India
-  The Islamic Republic of Pakistan
-  The People's Republic of Bangladesh
-  Democratic Socialist Republic of Sri Lanka

**Applies to transit passengers**



**Must provide proof of negative PCR test with a QR code conducted not more than 48 hours before departure**



**All existing travel-related procedures remain in force**

## **Bahrain Just Updated Procedures for Travelers From These Countries**

The Ministry of Health announced last night that the National Medical Taskforce for Combating the Coronavirus just updated the arrival procedures for travelers coming from India, Pakistan, Bangladesh and Sri Lanka. Travelers arriving from said countries will now have to provide proof of a negative PCR test that includes a QR code, taken no more than 48 hours before departure of the flight. These procedures also apply for passengers transiting through Bahrain.

# GENERAL NEWS IN BAHRAIN



## **This Expo Center in Bahrain Is Set Out to Be the Largest in the Middle East**

The Kingdom's upcoming International Exhibition and Convention Center in Sakhir is set to be completed mid-2022 and it'll be the largest center of its kind in the Middle East. According to chief executive Bahrain Tourism and Exhibitions Authority Dr. Nasser Ali Qaedi in an interview with CNBC, the center will have a budget of BD83.6 million. It will also sit on a plot as large as 1.3 million sqm.

# GENERAL NEWS IN **BAHRAIN**



## **Vaccinated Locals Can Visit This Hungary Without Quarantine**

The Ministry of Foreign Affairs announced that the Governments of Bahrain and Hungary have reached an agreement mutually recognizing both countries COVID-19 vaccinations. Under the agreement, fully vaccinated individuals can travel to Hungary without the need to Quarantine on arrival. Additionally, they will be granted access to locations around the country that are restricted to those who are vaccinated. Citizens of Hungary will enjoy the same benefits when visiting our country in return.

# GENERAL NEWS IN **BAHRAIN**



## **Great News: Cinemas Will Reopen in Bahrain This Eid**

The attendance will likely be limited though, because earlier this month The National Medical Taskforce for Combating the Coronavirus announced that some services after Eid will be exclusive to those who are COVID-19 vaccinated or recovered. As well as those who are under 18 with the accompaniment of their vaccinated parents. That announcement included indoor dining, gyms and cinemas. The announcement also stated that those who are not vaccinated will be allowed access to outdoor spaces.

# RAMADAN RECIPES!

## TRADITIONAL RECIPES



### Balaleet

#### Ingredients:

2 cups vermicelli  
(wheat noodles)  
8 tablespoons butter  
(or clarified butter)  
 $\frac{3}{4}$  cup sugar  
2 tablespoons ground  
cardamom  
2 pinches saffron , diluted in  
rose water (or water)  
4 eggs , beaten  
Vegetable oil

### How to make

In a pan, heat 2 tablespoons of oil and add half of the raw vermicelli. Lightly fry the vermicelli noodles until they turn golden brown, about 5 minutes. Constantly stir with a wooden spoon, to avoid burning. Then add a large volume of water to boil the fried vermicelli. Once the water starts to boil, add the rest of raw vermicelli and cook for just 3 minutes. Drain vermicelli in a colander. Add butter, cardamom, sugar and diluted saffron to the pan. Mix and heat until sugar is dissolved for about 6 to 8 minutes. Add vermicelli back to the pan, mix and cook for an additional 2 minutes. Pan fry the eggs (Tilt the pan to spread the uncooked egg) When dry on top, flip the omelet over and cook for an additional minute. Serve vermicelli with omelette on top.



# RAMADAN RECIPES!

## TRADITIONAL RECIPES



### Ilba

#### Ingredients:

- 1 teaspoon saffron
- 4 cups of water
- 5 grains of crushed cardamom
- 1 cup sugar
- 2 cups milk powder
- 5 eggs



### How to make

In the grinder, grind saffron and cardamom seeds well.

In the mixer, mix all the ingredients together until everything is well-blended. Preheat the oven to 180 ° C.

In a Pyrex tray, pour the mixture, then spread strands of saffron over the top. Put the tray in a water bath, then put them together in the oven for an hour, bearing in mind that the tray is covered with tin foil. Take out the tray after the dessert is baked, then leave them aside to cool.

You can test if it is baked through in the same way as the toothpick test. After the jelly cools, put the tray in the refrigerator before serving. Serve cold.

# SOCIALLY DISTANCED THINGS TO DO IN BAHRAIN

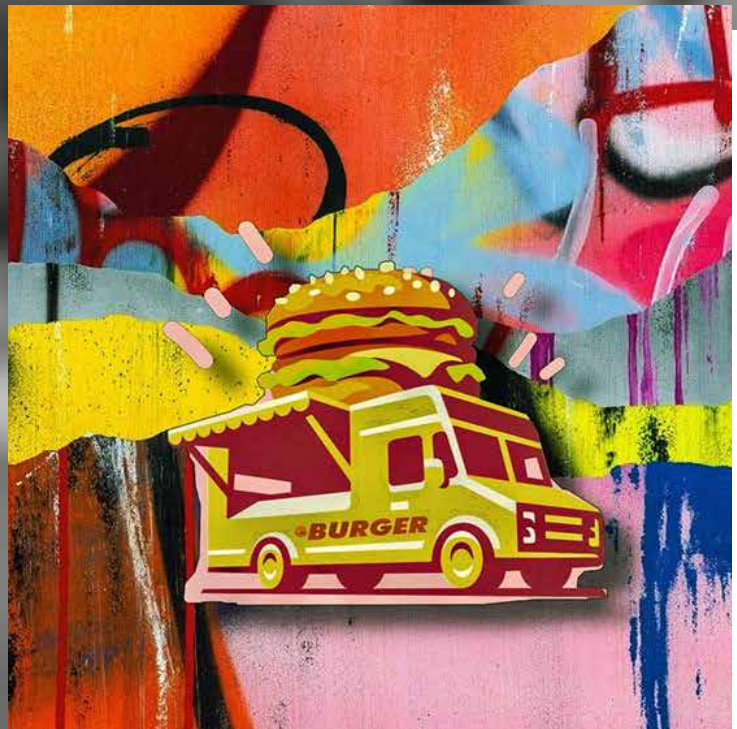


## Heritage Village

- Immerse yourself in old Bahraini culture & traditions
- Located in Arad, Ramadan timings: 4-6pm & 9pm - 12am

 [turathiat.bh](https://www.instagram.com/turathiat.bh)

# SOCIALLY DISTANCED THINGS TO DO IN BAHRAIN



## Trucks Street

- Food trucks street
- Located in Bahrain Mall,  
Ramadan timings: 7pm to 2am

 trucks\_street

# RAMADAN OFFERS!



## Wyndham Grand Hotel

Offer

- Corporate Eid Staycation
- Starting BD45 only

 [wyndhamgrandmanama](https://www.instagram.com/wyndhamgrandmanama)



# EID AL FITR

**Eid al Fitr will be on  
Thursday, May 13**

Our school break will start a  
day ahead; Wednesday  
May 12

**Look forward to  
our Eid edition  
InfoBox this  
coming week!**



# HOPE YOU ENJOYED THIS WEEK'S INFO BOX

## **Looking forward to your feedback!**

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